

## CLAIMS

1. A method of preparing a laminated dough product or a part baked laminated dough product comprising:
  - 5 a. mixing flour, water and optionally other bakery ingredients to form a dough;
  - b. laminating the dough to obtain a laminated dough product;
  - c. optionally part baking the laminated dough product; and
  - d. applying an enzyme material with proteolytic activity to the outside surface of the laminated dough product or the part baked laminated dough product.
- 10 1. Method according to claim 1, wherein the enzyme material exhibits a proteolytic activity of at least  $10^3$  casein digestion units (CDU) per gram of dry matter.
2. Method according to claim 1 or 2, wherein the enzyme material is applied to the  
15 outside surface of the product in an amount of at least 10 CDU of proteolytic activity per  $\text{cm}^2$ .
3. Method according to any one of the preceding claims, wherein the enzyme material contains one or more botanical or fungal enzymes with proteolytic activity.
- 20 4. Method according to any one of the preceding claims, wherein the enzyme material is applied in the form of a liquid, preferably an aqueous suspension.
5. Method according to any one of the preceding claims, wherein enzyme material is  
25 applied prior to proving.
6. Method according to any one of the preceding claims wherein the product is frozen and stored in frozen form for at least 1 day after the enzyme material has been applied.
- 30 7. A laminated dough product or part baked laminated dough product exhibiting proteolytic activity on the outside surface of the product and exhibiting significantly

less proteolytic activity in the interior of the product, said interior of the product being located at least 2 cm away from said outside surface.

8. Product according to claim 8, wherein the proteolytic activity on the outside surface is at least 10 CDU per cm<sup>2</sup> and wherein the proteolytic activity inside the product is at least 10 times lower than the same activity on the outside surface, the inside of the product being located at least 2 cm away from said outside surface.
9. Product according to claim 8 or 9, wherein the product is frozen.
10. A method of preparing a baked product from a laminated dough or a part baked laminated dough, said method comprising baking a laminated dough product or a part baked laminated dough product obtained by a method according to any one of claims 1-7 or a product according to any one of claims 8-10.
11. A method of reheating a baked product, said method comprising reheating a baked product obtained from a method according to claim 11, preferably by microwave reheating.
12. Use of an enzyme material exhibiting proteolytic activity for improving the crispiness of a baked laminated dough product, said use comprising applying the enzyme material to the outside surface of a laminated dough product or a part baked laminated dough product prior to final baking.